

# Food Establishment Inspection Report



Wichita Falls - Wichita County  
Public Health District  
1700 Third Street  
Wichita Falls, TX 76301  
940-761-7800

**SITE NO.** 638    **INV NO.** 1    **IR NO.**    **DATE** 02/14/2012    **INSPECTION TIME**    **INSPECTOR** O'Neal, Robbie

<b>SITE INFORMATION</b> SUBWAY-FORCE SANDWICHES,INC. 208 S RED RIVER EXP # B BURKBURNETT TX 76354 940-569-5252	<b>INVENTORY/MANAGER/OWNER</b> 3 Process 2 Owner: ROBERT & DONNA FORCE	<b>SERVICE TYPE/FREQUENCY</b> Inspection- Regular Inspected 3 Times per Year
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Scheduled calendar inspections.

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**Violations:    Critical - 2    Non-Critical - 1    Score: 94**

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### CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
24	Thermometers Provided/Accurate/Properly Calibrated +/- 2 F	3	_____
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	_____

### NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	_____

### CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
24	Texas Food Establishment Rules

Page 77

CODE	DESCRIPTION
§229.165(e)	(e) Accuracy of temperature measuring devices, food. (1) Temperature measuring device, food. (A) Food temperature measuring device that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to $\pm 1$ degrees Celsius in the intended range of use. (B) Food temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 2$ degrees Fahrenheit in the intended range of use. (2) Temperature measuring devices, ambient air and water.
#24 78	§229.165(e) §229.165(f) (A) Ambient air and water temperature measuring device that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to $\pm 1.5$ degrees Celsius in the intended range of use. (B) Ambient air and water temperature measuring device that are scaled only in Fahrenheit shall be accurate to $\pm 3$ degrees Fahrenheit in the intended range of use.
To Wit:	The chest/coffin freezer in the storage shelving area did not have a readily available and visible thermometer.
To Correct:	The chest/coffin freezer in the storage shelving area must have a readily available and visible thermometer. Corrections must be made within 7 days.
25	Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices; (D) finished to have smooth welds and joints; and (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods: (i) without being disassembled; (ii) by disassembling without the use of tools; or (iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches. (2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes. (3) Cleaned in place (CIP) equipment. (A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that: (i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and (ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and
To Wit:	The microwave oven located in the food service/dispensing area has adhering food or food

**CODE**            **DESCRIPTION**

particles.

To Correct:    The microwave oven located in the food service/dispensing area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.

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**NON-CRITICAL VIOLATIONS DETAIL****CODE**            **DESCRIPTION**

28                OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.

To Wit:            food setting on floor of walk-in freezer

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